

Our table-top machine series Max comes in a space-saving and compact design. The controlled reduction of the oxygen content guarantees safe storage and transport conditions. The processing of high-quality individual components and our longstanding experience in vacuum technology form the basis for an optimal price-performance ratio.

Technical data

Internal dimensions	285 x 350 x 105/150^a mm
Sealing bar	260 mm
Vacuum pump	4 m³/h
Weight	28 kg
Connection	1 phase, 230 V, 50 Hz (Special voltages upon request)

^awith high DOM-lid

Sealing system



Z 1000 digital control

Our Z 1000 digital control enables the following parameters to be set: vacuum and sealing time. The oxygen content can be reduced in a controlled manner. The memory function enables simple operation and guarantees reproducibility for your packaging result.



Construction

The focus of the construction is on making our machines as easy to clean as possible. The machines are made from stainless steel. The vacuum chambers are deep-drawn and the sealing systems are wireless.



Sealing system

Our high-pressure sealing systems are suitable for all conventional vacuum bags. The increased contact pressure and double sealing ensure identical results even with stronger bag types. In order to prevent unnecessary contamination with germs, the excess bag length can be removed if desired. The sealing systems can be activated individually.



Maintenance

In order to reduce your maintenance costs and help prevent downtimes due to maintenance work, a particular focus has been placed on maintenance-friendly design. Individual components are easily accessible and clearly visible.



Moisture protection

The construction, processing and control of our machines are geared towards the strict hygienic requirements of the food industry.



Z 1000 digital control

- Time-controlled Z 1000 digital control with large vacuum display and easy-to-clean, water-repellent surfaces
- Quick Stop for handy packaging of liquids
- Very simple operation



Sealing system

- Double-seam and cut-off sealing as standard, excess bag length can be torn off: Germs and unpleasant odours are avoided
- Plug-in system for the sealing bars, secure fastening without cables



Chamber and shelves

- Robust technology in stylish finish made of extremely high-quality stainless steel
- Optimal cleaning, designed according to HACCP guidelines
- Insertion plates for level adjustment, stylish finish with rounded corners made of food-grade PE materials



Equipment features

- Alternating current design with 230 V as standard: for flexible connection to any normal socket
- Acrylic lid with silicone lip seal and sealing mechanism
- Initial supply of consumables (Teflon tape, sealing wire) included
- High-quality Busch vacuum pump



Options /extra equipment

- Special accessories upon request
- Inclined orientation for packaging of liquids
- Suction device for gastronorm containers
- Extra-high lid
- Set of wearing parts

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